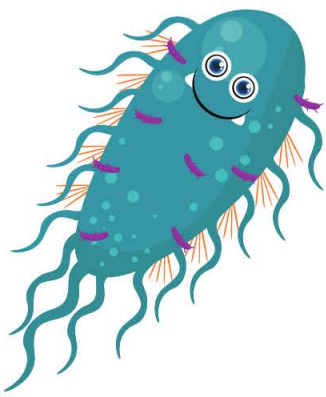




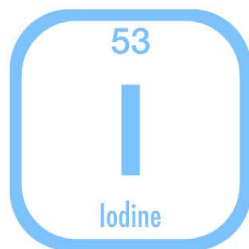
The FDCA Adulteration Provision

The Federal Food, Drug, and Cosmetic Act (FDCA) prohibits the introduction of adulterated food into interstate commerce.



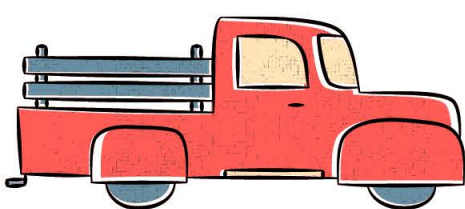
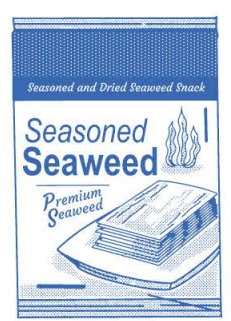
Food can be adulterated if it is prepared, packed, or held under unsanitary conditions. Think of food that has been handled in a way that a bacteria like E. coli or Salmonella grows.

Food containing poisonous or harmful substances that could make people sick is also adulterated. Food that is filthy, rotting, or is otherwise unfit to be eaten, is another example.



Foods with naturally occurring poisonous or harmful substances that exceed regulatory limits are prohibited.

But these limits don't exist for all foods. For example, baby food and bottled water both have a lead limit, but whole seaweed does not.



Food is also adulterated if it is transported in a way that does not comply with the FDA regulations for sanitary transportation practices.

Depending on the type of food, producers can prevent adulteration by following the FDA Preventive Controls, Seafood HACCP, Produce Safety Rule, or other best handling practices.

